

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

Claim 1 (currently amended): A heat shape stable and heat resistant fat-based confectionery product comprising a film coating having a thickness from 1 micrometer to 1 millimeter.

Claim 2 (currently amended): ~~A-The~~ fat-based confectionery product according to claim 1 wherein the film coating comprises a coating agent selected from the group consisting of a cellulose-based material modified starch, dextrins, maltodextrin, carrageenan, shellac, whey protein, alcohol-based coating material, other water-based film former and mixtures thereof.

Claim 3 (currently amended): ~~A-The~~ fat-based confectionery product according to claim 1, wherein the film coating comprises ~~comprising~~ a plasticiser.

Claim 4 (currently amended): ~~A-The~~ fat based confectionery product according to claim 1, wherein the film coating comprises ~~comprising~~ at least one ingredient selected from the group consisting of Polysorbate 80, lecithin, stearic acid, corn starch, talc and mixtures thereof.

Claim 5 (currently amended): ~~A-The~~ fat-based confectionery product according to claim 1 wherein the film coating comprises one or more food colourings and flavourings.

Claim 6 (currently amended): ~~A-The~~ fat-based confectionery product according to claim 1 wherein the film coating is 0.01% to 10% by weight of the fat-based confectionery.

Claim 7 (canceled):

Claim 8 (currently amended): ~~A-The~~ fat-based confectionery product according to claim 1 wherein the product is a chocolate product of less than 15 millimetres width coated with a film comprising a component selected from the group consisting of modified starch, lecithin, high fructose corn syrup and glycerol.

Claim 9 (currently amended): A method for producing a food product to be submitted to heat comprising the steps of using-providing a fat-based confectionery product comprising a heat shape stable and heat resistant fat-based confectionery product comprising a film coating having a thickness from 1 micrometer to 1 millimeter.

Claim 10 (currently amended): A food product comprising ~~a fat-based confectionery product,~~ a heat shape stable and heat resistant fat-based confectionery product comprising a film coating having a thickness from 1 micrometer to 1 millimeter.

Claim 11 (currently amended): ~~A-The~~ food product according to claim 10 in which the food is selected from the group consisting of a chocolate and chocolate analogue.

Claim 12 (currently amended): ~~A-The~~ food product according to claim 10 having a uniform texture.

Claim 13 (currently amended): ~~A-The~~ food product according to claim 10 wherein the food is selected from the group consisting of a cookie, biscuit, and muffin.

Claim 14 (currently amended): ~~A-The~~ food product according to claim 11 comprising a fat-based confectionery product wherein the product is a chocolate product of less than 15 millimetres width coated with a film comprising a component selected from the group consisting of modified starch, lecithin, high fructose corn syrup and glycerol.

Claim 15 (currently amended): A method for providing a food comprising the steps of using combining a fat-based confectionery product comprising a heat shape stable and heat resistant fat-based confectionery product comprising a film coating having a thickness from 1 micrometer to 1 millimeter with ~~to produce a food product wherein the a~~ colouring does not bleed from the coating into or onto the food product.

Claim 16 (currently amended): ~~A-The~~ fat-based confectionery product according to claim 1 wherein ~~the a~~ film forming coating agent is selected from the group consisting of hydroxypropyl methyl cellulose, methyl cellulose, hydroxypropyl cellulose, carboxy methyl cellulose, guar gum, locust bean gum, gum arabic, pectin, xanthan gum, and modified starch, dextrins, maltodextrin, carrageenan, shellac, whey protein, alcohol-based coating material, other water-based film former and mixtures thereof.

Claim 17 (currently amended): ~~A-The~~ fat-based confectionery product according to claim 1, wherein the film coating ~~which~~ further comprises a plasticiser chosen from the group consisting of polyethylene glycol, stearic acid, sodium citrate, triethyl citrate, glycerol, propylene glycol, glucose syrup, invert syrup, dextrose, fructose, high fructose corn syrup and mixtures thereof.

Claim 18 (currently amended): ~~A-The~~ fat-based confectionery product according to claim 1 wherein the film coating is 0.5 to 6% by weight of the fat-based confectionery.

Claim 19 (currently amended): ~~A-The~~ fat-based confectionery according to claim 1 wherein the film coating is comprises 2 to 5% by weight of the coated fat-based confectionery.

Claim 20 (currently amended): ~~A-The~~ food product according to claim 10 in which food is a flour-based baked food submitted to baking.